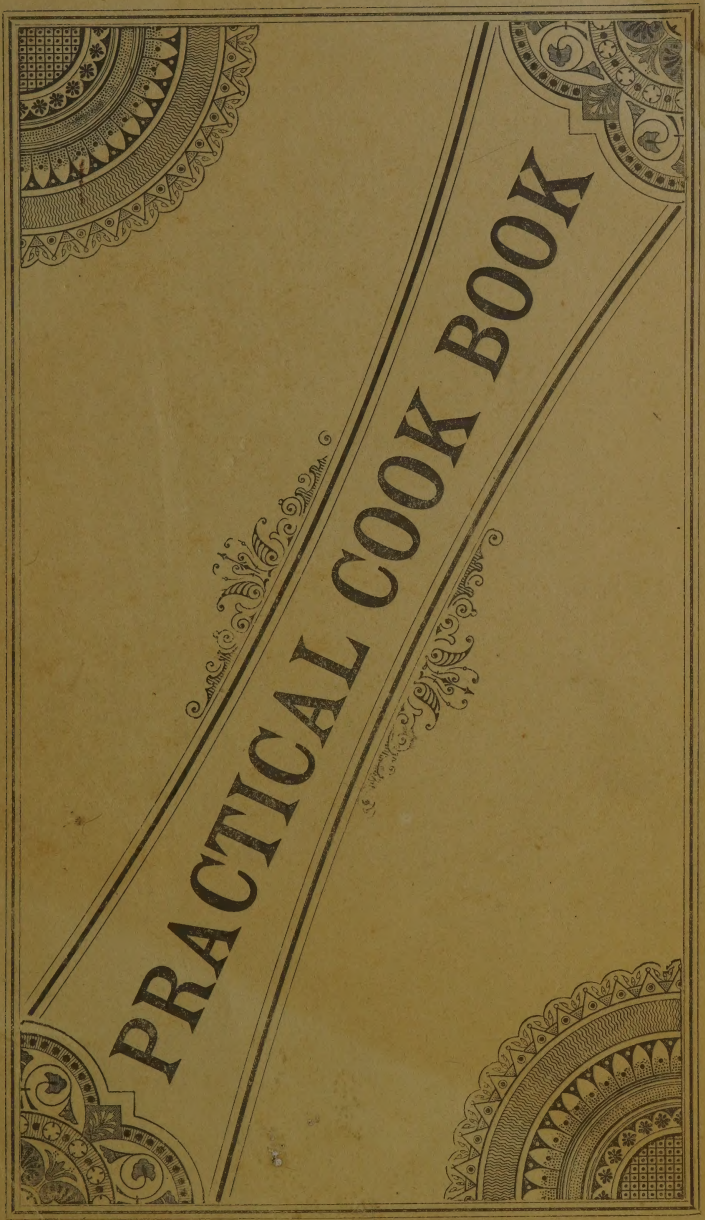
Americana
AC
901
.A1
no.1956



H. SCHELLHAAS

Dealer in

FURNITURE,

BEDDING.

CARPETS

AND

CROCKERY.

REPAIRING

Neatly done.

11th Street, Odd Fellows Building

Smiling Bargains at

H. SCHELLHAAS

11th Street.



H. SCHELLHAAS,

404 to 414

11th Street,

We invite all residents of Oakland to give us a call and we will show them the largest assorted stock on the Pacific Coast. Our stock comprises any and every thing that is useful in the House-keeping line, new and second-hand. Repairing, Re-upholstering, Varnishing, and Resetting Mirrors promptly attended to.



In order to be happy buy your

FURNITURE

AT

H. Schellhaas,

11th Street, Oakland.

Great and Small, all served alike at H. Schellhaas

EVERY WIFE

Is interested in preserving the health of the members of her family

THE JAPANESE

FOLDING SCREENS

Will do more towards this than one who don't know can realize. It breaks the draft and concentrates the heat and saves coal and prevents colds.

ICHI BAN,

22 and 24 Geary Street,



More than 100 varieties
from $2.50 up.



THE

CALIFORNIA

Practical Cook Book.

AS A MAN EATETH, SO IS HE.

OAKLAND, CAL.
PACIFIC PRESS PUBLISHING CO.,
12th and Castro Streets.
1882.

PREFACE.

No society is complete now-a-days without a literary department. We might as well be out of the world as out of the fashion, so we have collected the *brightest productions* and most *brilliant efforts* of our respected sisterhood, and formed what we here present to you—A Cook Book—trusting that the long pent-up thoughts, that here find utterance, when thoroughly masticated and digested, may prove a source of untold happiness in many a family to which we hope our little work will prove a welcome visitor.

We do not claim originality of design in issuing this collection, nor have we been able in every case to trace our recipes to their original authority; but they have all been tested and found reliable by the ladies whose names accompany them, and, if any of them fail, upon fair trial, to produce the expected results, it will be because of the omission of that amount of *perseverance, discretion* and *common sense* which is essential to the success of any undertaking.

We are indebted to friends, not connected with our Society for valuable recipes and hints concerning our work, and we hereby acknowledge their kindness and offer them our sincere thanks.

YEAST.

HOP YEAST.

One quart of water, one handful hops, two large potatoes; boil all together until the potatoes are done. Have ready a cup of flour with a teaspoonful each of salt, sugar and ginger; sift the potatoes into the water, scald all together with the hop water, and when almost cold add one teacupful of baker's yeast and let it stand in a warm place until light, then put it in the cellar closely covered. This will keep two or three weeks.

POTATO YEAST.

Five good-sized potatoes, grated, one half cup of sugar, one half cup of flour, one half cup of salt; stir all together and pour boiling water over until of the consistency of starch. Let it stand until lukewarm, then add yeast to raise it.

RAILROAD YEAST.

One half pint middlings, one half teaspoonful each of salt, ginger, soda and sugar, mix all together and scald with one half pint of boiling water; let it rise for twelve hours, keep warm until light, then put it away in a cool place. It will keep two weeks. To make the emptings take one half pint warm water, a pinch of salt, flour enough to make a thin batter, and add a teaspoonful of railroad yeast; let it rise, and then use for the bread.

Bennison, Liebmann & Co., are 10 per ct. below S. F. Prices.

BREAD.

BROWN BREAD.

Three cups sour milk, one cup molasses, two cups corn meal, two cups graham flour, one cup flour, one and a half teaspoonful saleratus. Steam two and a half hours.

INDIAN BREAD.

Two quarts buttermilk, one half cup molasses, one tablespoonful salt, one tablespoonful soda dissolved in hot water, mix as thick as can be stirred with Indian meal and wheat or graham flour. Let it stand half an hour in a warm p'ace, then steam three hours.

GRAHAM BREAD.

One cup Indian meal scalded, one cup warm water, one half cup yeast, one half cup molasses, one half teaspoonful each of soda and salt. Stir to a stiff batter with graham flour. Steam one hour.

BROWN BREAD.

Four cups corn meal, two cups flour, one cup molasses, four cups sour milk, two teaspoonfuls soda, and one of salt. Steam two hours, bake one hour. Makes two loaves.

Bennison, Liebmann & Co, 1157 & 1159 Broadway, Oakland

BREAKFAST CAKES.

FRENCH ROLLS.

One quart milk, one quart flour, two tablespoonfuls butter, two eggs, one teaspoonful salt, one half cup yeast.

FRITTERS.

One pint milk (sour), two eggs, salt, flour to make thick as pound cake; drop in hot lard.

APPLE FRITTERS.

Make batter not very stiff, with one quart milk, three eggs and flour. Pare and core one dozen apples, chop fine, and mix well in the batter. Fry in lard.

BROWN BREAD.

Three cups graham flour, two cups corn meal, one cup New Orleans molasses, one pint sweet milk, one half cup of warm water, one teaspoonful salt, one small teaspoonful soda. Steam two and a half hours, then put in the oven and brown nicely.

BOSTON BROWN BREAD.

One pint bowl of corn meal, one pint bowl of rye flour, one coffee cup molasses, salt, wet very soft with sour milk, one heaping teaspoonful saleratus dissolved in hot water, added the last thing. Steam four to six hours.

ANOTHER BBOWN BREAD.—MRS. H.

Two cups wheat flour, two cups meal, one cup molasses, one cup sweet milk, one cup sour milk, one teaspoonful soda.

Bennison, Liebmann & Co., Table Linen, Napkins, Etc.

WAFFLES.—MR. H. GATHER.

Two eggs well beaten, one and a half cups flour, three teaspoonfuls baking powder, one and a half cup sweet milk, salt to taste. Have hot fire; bake in waffle irons.

WAFFLES.—MRS. M. B.

One quart sour milk, one teaspoonful soda, one egg, thicken with flour. Bake in waffle irons.

MUFFINS.

One quart milk, two eggs, two tablespoonfuls yeast, butter size of egg. Let rise a few hours, or over night, and bake in gem tins or muffin rings.

CORN BREAD.

One cup corn meal, one cup flour, one tablespoonful lard; salt, one cup sour milk, one and a half teaspoonful soda dissolved in hot water, one-half cup molasses, add more flour if necessary, make stiff batter; bake in quick oven.

PUSSIE'S GEMS.—MISS E. BRADWAY.

One quart flour, three teaspoonfuls baking powder, one spoonful lard, mix with cold water or sweet milk. Rub the flour, yeast powder and lard together smoothly, add milk; an egg makes them extra.

BUCKWHEAT CAKES.

Two cups buckwheat flour, one-half cup wheat flour, stir to stiff batter with warm water, add one half cup yeast; let rise over night. In the morning pour out nearly all of the batter into another dish (leaving one pint for raising again), add two tablespoonfuls molasses, one-half teaspoonful soda dissolved in hot water, thin the batter with warm water till right for baking on a griddle.

Bennison, Liebmann & Co., the Leading Dry Goods House.

GRAHAM MUFFINS.

One quart graham flour, one-half cup brown sugar, one teaspoonful salt, two tablespoonfuls yeast, warm water enough to stir with a spoon; when light drop in muffin rings.

CORN LUNN.

One cup corn meal, two cups flour, one and a half cups sugar, three eggs, three-fourths cup melted butter, one cup milk, one teaspoonful soda, two teaspoonfuls cream tarter; a little salt.

CORN CAKES.

One pint scraped corn, one pint sweet milk, two eggs, one teaspoonful salt, three teaspoonfuls baking powder. Thicken with flour as for griddle cakes; fry quickly in pork gravy or lard.

CORN OYSTERS.—MRS. SMITH.

Grate as many ears of corn as will make one pint, add one and a half cups of flour, one egg, a little pepper and salt; fry in butter.

ARTIFICIAL OYSTERS.—MISS E. DEARBORN.

To one pint of grated corn add one egg well beaten, one teacup flour, one-half cup butter, salt and pepper; mix well together. A tablespoonful will make the size of an oyster. Fry a light brown in butter.

OMELETTES.

One egg (yolk and white beaten separately), one tablespoonful milk, one teaspoon flour; rub flour and yolk smooth, add milk and white of egg and a little salt. Bake like griddle cakes; when nearly done on one side, do not turn, but fold double; serve hot. This is intended for one person.

Bennison, Liebmann & Co., Gloves, Laces and Hosiery.

BAKING POWDER BISCUIT.—MRS. B.

Two cups flour, salt, three heaping teaspoonfuls baking powder, one heaping tablespoonful lard. Rub smooth, then mix with a little cold water, roll out and bake in a quick oven.

OMELETTE.

One and a half pints milk, three eggs, one tablespoonful flour, lump of butter; stir well and bake in quick oven; when well set it is done.

GERMAN PUFFS.

Four eggs, three cups milk, ten tablespoons flour, one teaspoon melted butter, one-half teaspoonful soda.

POP-OVERS.

Three eggs, one pint milk, piece of butter large as egg; warm the milk and butter; batter just a little stiff. Hot oven, bake one-half hour. Have cups well greased and hot in a dripping pan.

IMPERIAL CORN BREAD.

Two heaping cups meal, one heaping cup flour, three eggs, two cups milk, one tablespoonful of lard or butter, two tablespoonfuls sugar, two teaspoonfuls of yeast powder.

POP OVERS.—MRS. C. PENWELL.

Three eggs well beaten, three cups sifted flour, three cups of sweet milk, three teaspoonfuls sugar, one teaspoonful salt, eggs to be added the very last thing. No soda. Bake in gem tins in a quick oven. This recipe will make eighteen.

Bennison, Liebmann & Co., Silks, Velvets and Plushes.

MEATS.

VEAL SCALLOP.—MRS. B.

Take the remains of a veal roast, chop fine, roll one-half dozen soda crackers fine. Put a layer of the meat in the bottom of a buttered dish, sprinkle with pepper and salt, then put a layer of cracker crumbs, then wet with milk, and put bits of butter on, then more meat, &c.; make very wet with the milk; when the pan is filled, mix some powdered cracker with one egg, salt, and milk and spread over the top with bits of butter, bake with the cover one-half hour, then take off the cover and let brown ten minutes. Any other kind of meat is good. Oyster scallop is made in same way.

FISH CHOWDER.—MRS. H.

Cover bottom of pot with pork fat. Take any kind of firm fish (cod or bass is best) lay them over the pork, then strew over a large layer of chopped onions, one of potato, one of split Boston crackers, pepper and salt, another layer of fish, onions, potatoes, crackers, seasoning, and continue until the fish is all in. Dredge with flour, just cover the contents with water, cook one-half hour. Take up the chowder, thicken the gravy by adding a tablespoonful of flour to a little butter, stew ten minutes.

STEAK ROLL.

Two pounds of sirloin steak, pound well, season with butter, pepper and salt. Make a dressing as for Turkey, spread over the meat, roll and tie with string, season the outside roast, basting once in a while.

CODFISH HASH.

Pick up the fish, parboil, then chop it up with cold boiled potatoes, and fry in salt pork gravy.

SMOKED HADDOCK.

Take one fish, boil one-half hour, remove the skin, and serve with butter or a drawn butter gravy.

CODFISH BALLS.

Parboil the fish, pick it up, mash a few potatoes, mix well with the fish, add butter, enough milk to moisten, then make in small cakes, dip in corn meal and fry in pork gravy.

POT ROAST.

For a small family take two pounds of beef, put in boiling water, cook till it begins to get tender, adding water a little at a time as it boils away. Season with pepper, salt and butter. Let the water boil away and fry the meat brown, not letting it burn, make a gravy of flour and water and butter, season, pour over the meat and serve.

CLAM POT-PIE.

Take fifty clams, wash, clean and boil in one quart of water; take out the clams when the shells open, add three quarts of water to the clam juice, and season with butter, pepper and salt to taste; when this boils add the clams and dough of raised biscuit, cover tight and boil one hour.

CHICKEN PIE.

Cook the chicken three-quarters done, season with butter, pepper and salt, crust, light puff paste, thicken the gravy and bake one hour.

HEAD CHEESE.

Take the ears, head, and feet of a hog, clean thoroughly, and boil until very tender, with a little salt. When done take out and chop fine, season with salt, pepper, and sage to taste, put into moulds till cold, then slice and put in vinegar.

Bennison, Liebmann & Co., Table Linen, Napkins, Etc.

FRICASSEED CHICKEN.

Take a piece of butter size of an egg, put in a cooking pot with two tablespoonfuls of flour. Let them melt and brown slightly. Cut up the chicken and cook in this gravy until tender; add chopped onion to the gravy if liked. Before serving add a little parsley.

SPICED BEEF.

Boil a shank of beef in as little water as will cover it until the meat falls from the bone, chop it fine, spice with cloves, pepper, salt, and summer savory; add enough of the liquor in which it was boiled to moisten well, press into moulds and when cold slice for use.

CHICKEN SALAD.

Take one chicken, boil tender with a small piece of salt pork, chop fine without the pork, add one head of chopped celery. For the dressing use the yolks of four hard-boiled eggs rubbed to a paste, add one fourth tablespoon of cayenne pepper, one teaspoon of black pepper, two tablespoons of prepared mustard, one gill of vinegar, one-half cup melted butter. Pour this over the chicken and celery and stir well; chop the whites of two of the eggs with the chicken, slice the whites of the remaining two in rings, place on top the salad after it is in the dish ready for the table, and in each ring place a little sprig of the green top of the celery. If you cannot get celery use cabbage and season with celery essence.

OYSTER PIE.

Cover a deep plate with puff paste; put an extra layer around the edge of the plate, and bake nicely. When quite done fill the pie with oysters; season with pepper, salt and butter, dust over a little flour, and cover with a thin crust of puff paste. When the top crust is done, the oysters should be. Serve at once, as the crust soon absorbs the gravy.

Bennison, Liebmann & Co., the Leading Dry Goods House.

BOILED CODFISH.

Soak the fish in lukewarm water over night, or several hours; use plenty of water, and change once or twice. When wanted put into fresh water and set over the fire; let it come to a boil, or just simmer for thirty minutes; then take out the water, drain and serve with egg sauce, or with hard-boiled eggs sliced and laid over it, with cream poured over all. Beets should be served with salt fish.

CODFISH TOAST.

Shred the fish in fine pieces, and soak it in cold water until fresh; then drain it well and add to it, one tablespoonful of flour, half a teacupful of sweet cream if you have it, if not, a small piece of butter and a teacupful of milk; season it well with pepper; let it scald slowly, stirring it well. When taken from the fire add, after a moment, stirring rapidly, a well-beaten egg. Make a nice, moist toast, well seasoned, and pour the fish over it.

TO COOK DRIED CODFISH.

Soak as large a piece as you wish, over night; in the morning, cut it in small pieces, and dry with a cloth; dip the pieces in a batter of eggs and milk, or roll them in flour, and fry them in lard or butter until they are brown on both sides.

Another way is, to soak a piece the same way; then boil a few minutes till tender, then butter and put cream over, and serve hot.

A DELICIOUS BEEFSTEAK.

Have your frying pan very hot, wipe the steak dry, place in it, and cover closely. Turn frequently, and keep covered. When done, add to the gravy one tablespoonful of hot coffee, a good-sized lump of butter, salt and pepper to taste, pour over the steak, and serve hot. Add mushrooms if liked.

Bennison, Liebmann & Co., Gloves, Laces and Hosiery.

ROAST BEEF.

The pieces for roasting are the sirloin and rib pieces. When roasted in an oven, dash a cup of boiling water over the meat; this checks the escape of the juices. Baste frequently with salt and water and the drippings. Allow about a quarter of an hour to the pound if you like the beef rare, more if you prefer it done. For gravy, remove the beef to a dish, skim the drippings, add a cup of boiling water, a teaspoonful of flour stirred in cold water. Pepper and salt to taste. Serve with mustard or scraped horseradish.

POTTED BEEF.

Take ten pounds of the cheaper parts of beef, or the best if you like; boil until the meat comes from the bone; skim all out into your chopping bowl, remove the bones and gristly pieces, chop the meat fine, and add the gravy, of which their should be a quart; season with salt, pepper, and a teaspoonful of powdered mace. Pack away in bowls, or any dishes you prefer. This slices nicely, and is good cold, or fried in batter.

HAM TOAST.

Chop some lean ham fine, put it in a pan with a little pepper, a lump of butter and two eggs beaten. When well warmed, spread on hot toast well buttered, and serve.

Pieces of cold beefsteak or roasts make a nice dish prepared in the same way, except omitting the eggs and using a little water. Also pieces of cold steak or roast may be chopped fine, water added, seasoned with salt and pepper, and thickened with a little flour to be used without toast.

SOUR HASH.

Take part of a calf's liver and the heart and boil until done. When cold chop fine, and make a gravy with the water in which it was boiled, and season with salt, pepper, butter, and a tablespoonful of vinegar.

Bennison, Liebmann & Co., Silks, Velvets and Plushes.

SOUPS AND VEGETABLES.

TOMATO SOUPS.

Take six large tomatoes, pare and slice them, drop them in one pint of boiling water, and let them boil ten minutes; then add one-half teaspoon soda, one quart sweet milk, three rolled crackers, with butter, pepper and salt to the taste. Serve hot and eat with crackers.

VEGETABLE SOUP.

Take a beef soup bone and add one gallon boiling water. It should be boiled four hours at least. An hour before it is done add one carrot, two onions, a little cabbage, four good-sized potatoes, and a handful of rice. Vegetables to be pared and chopped or sliced. Salt should not be added to the soup until the meat is tender.

MACCARONI SOUP.

To a rich beef or other soup, in which there is no seasoning other than pepper or salt, add one-half pound of small pipe maccaroni; boil it in clear water until it is tender, then drain it and cut it in pieces about an inch long; boil it for fifteen minutes in the soup, and serve.

TO FRY EGG PLANT.

Remove the rind, cut into slices half an inch thick, sprinkle with salt, put the slices one upon another, and let stand several hours, if for breakfast, over night. Have a frying pan, with a liberal supply of hot lard, roll crackers very fine, beat two eggs to a froth, dip the slice into the egg and then into the cracker crumbs; fry until soft and of a light brown color, turning very frequently and watching closely to prevent burning. The cutting and salting some hours before cooking is important.

Bennison, Liebmann & Co., are 10 per ct. below S. F. Prices.

FRIED TOMATOES.

The following is considered by Pater Familias as one of the best breakfast dishes he can have. Slice smooth green tomatoes as for pickles, let lie an half hour in salt and water, then dip in batter made with egg, milk and rolled cracker as for oysters, and fry in butter or sweet lard. When thoroughly cooked, cover in a dish until time to serve.

BAKED TOMATOES.

Cut the tomato in half. Place in a shallow dish, the cut side up. On a layer of tomato sprinkle a little salt, pepper, and sugar; cover with rolled cracker or bread crumbs; then another layer of tomato, &c., until the dish is full. Put around some small pieces of butter, and two spoons of water. Bake at least an hour, and if the dish is large, and the fire moderate, two hours is better.

EGG DUMPLINGS FOR SOUP.

To one-half pint of milk put two well-beaten eggs and as much wheat flour as will make a smooth, rather thick batter, free from lumps; drop this batter, a tablespoonful at a time, into boiling soup.

TOMATO SLAW.

One peck ripe tomatoes, peeled and chopped fine, a half teacup of salt, half a teaspoonful of black pepper, two tablespoonfuls ground cloves, one tablespoonful allspice, one tablespoonful cinnamon, three pounds brown sugar. Boil over an hour, and then add three gills cider vinegar.

PUDDINGS AND PIES.

BAKED INDIAN.

One quart milk, when boiled stir in a cup of corn meal and a little salt. When cooked, take off, sweeten with molasses, two-thirds cup of buttermilk, or sour milk, pinch of soda, butter. Bake three hours.

STEAMED FLOUR PUDDING.

Four eggs, three teaspooonfuls baking powder, one pint of sweet milk, flour to make batter like cake.

SAUCE FOR ABOVE.

Boiling water rich with butter and sugar, flour beat up in water.

BREAD PUDDING.—MRS. B.

Two cups stale bread crumbs soaked till soft in one quart of milk, two eggs, nutmeg to taste, two tablespoons of melted butter, one-fourth teaspoon of soda dissolved in hot water. Bake till well set.

ORANGE CUSTARD.—MRS. B.

Slice one-half dozen oranges in a dish, and sprinkle sugar over them. Let it stand while you make the following custard which is to be poured over the oranges. One quart milk, three eggs, one cup sugar, three tablespoons cornstarch wet with cold milk, essence of lemon. When done pour over the oranges and let cool.

HONEY COMB PUDDING.—MRS. H.

One cup chopped suet, one cup syrup, one cup sweet milk, three cups flour, one cup raisins, one teaspoon soda, salt. Steam three hours, eat with sauce.

Bennison, Liebmann & Co., the Leading Dry Goods House.

SPANISH CREAM.—MRS. H.

Soak one-third box of gelatine in one and a half pint of milk two hours, then set on the stove and stir till nearly boiling, beat one cup sugar with the yolks of three eggs, stir into the hot milk and gelatine, flavor with vanilla. When taken from the stove add the whites beaten stiff. Let cool for a long time.

SNOW PUDDING.—MISS E. B.

One-half box gelatine dissolved in a pint of boiling water, add two cups sugar, juice of two lemons, salt, strain the mixtures, when cold add whites of three eggs beaten stiff. Mould this. A custard is very nice poured over this.

LEMON PUDDING.—MISS E. B.

Grate the rind of one large lemon into a pint of milk, add the well-beaten yolks of four eggs, and the beaten whites of two, pinch of salt. Bake in moderate oven, remove before it curdles. Beat whites of two eggs to stiff froth, add small cup of sugar, juice of one lemon; spread this over the custard, set in the oven till a light brown.

STEAMED PUDDING.—MRS. SMITH.

One cup chopped raisins, one cup suet, one cup molasses, one cup milk, one cup Indian meal, one cup flour, one teaspoon soda, little salt. Steam three hours.

RHUBARB PIE.

Stew the rhubarb and strain through a sieve, sweeten to taste and add one beaten egg for each pie. No upper crust.

PEACH PIE.

Fill a pudding dish with pared peaches, stones left in, sweeten to taste, add little water, and cover with puff paste. Delicious.

Bennison, Liebmann & Co., are 10 per ct. below S. F. Prices.

LEMON PIE.—MRS. H.

Four eggs, one and a half cup sugar, butter size of an egg, one-half cup of sweet milk, juice of two lemons. Stir the butter and sugar together with the yolks of the eggs, add the milk and lemon juice, stir well, then add the whites beaten to a stiff froth. Bake on a bottom crust. This makes two pies.

RAISIN PIE.

One pound raisins seeded and chopped fine, one pound white sugar, one lemon. Boil lemon peel in one pint of water till tender, then skim it out, pour the same water over the raisins, grate the lemon and add. Bake with an upper crust.

COCOANUT PIE.

Grate one cocoanut, four eggs, two cups sugar, one-half cup butter, enough milk for two pies, mix sugar and butter to a cream, add other ingredients.

GRATED APPLE PIE.

Three grated apples, two eggs, one lemon grated, sugar to taste, and milk and water to the consistency of squash pie.

SUNDAY PUDDING.

Three pints milk boiling hot, six eggs, four even tablespoonfuls cornstarch, one-half cup sugar, pinch of salt. Beat the starch, yolks and sugar well together, and add to the boiling milk. Let them boil up, stirring all the time in a vessel set in boiling water. When it thickens, pour into a dish, and cover with the whites of the eggs beaten to a stiff froth, and mixed with a teacupful of powdered sugar. Brown in the oven. Flavor the pudding with lemon or anything you choose. To be eaten cold.

Bennison, Liebmann & Co., the Leading Dry Goods House.

PINEAPPLE PIE.

Pare and grate a large pineapple, and to every teacupful of pineapple add one-half teacup of fine white sugar, turn the apples and sugar into a dish lined with pastry. Bake thirty minutes.

PUFF PUDDING.

One egg, yolk and white beaten separately, one quart milk, twelve tablespoonfuls flour. Bake fifteen or twenty minutes and eat with sugar and butter sauce.

PIE CRUST.

For each pie take a medium sized teacup of sifted flour, one heaping tablespoonful of lard, and about a quarter of a teaspoonful of salt; mix the lard but slightly through the flour, and use the coldest water to be had. Much depends upon the manner of mixing pie crust. Put it together with as little kneading as possible, and do not have it too stiff or too wet. A more delicate taste is given by having the shortening half butter. Bear on but lightly while rolling it.

STRAWBERRY SHORTCAKE.

The following are the proportions, the quantity depends upon the size of your family, and their capacity for shortcake. One quart flour, made into soda biscuit dough, divide and roll two layers that will just fit a jelly cake pan; lay in one, spread a little butter over, lay on the other lightly, and set it to bake in the oven. Meanwhile get your berries ready, three pints, (more if you can afford it) hulled, and if very large, sliced once or twice, (do not mash them, it spoils the looks) sugar plentifully. When the cake is done, lift off the top layer, lay the other on the plate, butter liberally, spread on half the berries, put on the other layer inside out, butter, and spread on the rest of the berries. Serve hot. (Not bad to take.) This is a good dessert with almost any kind of small fruit.

Bennison, Liebmann & Co., Table Linen, Napkins, Etc.

DELICIOUS APPLE PUDDING.

Pare and chop fine six tart apples, butter a pudding dish, put in a layer half an inch thick of grated bread; add bits of butter; then a layer of chopped apples, with sugar and nutmeg; repeat until the dish is full; pour over the whole a teacup of cold water, and bake half an hour.

CAKES.

In making cake the sugar and butter should always be beaten to a cream first, then before adding the eggs, beat the yolks and whites separately first and then together. Beat well after adding each ingredient and especially after all are together except the flour and baking powder, which should be added last. The flour should be well sifted and the baking powder mixed thoroughly through the dry flour.

LINCOLN CAKE.

Two cups sugar, one-half cup butter, one cup sweet milk, three cups flour, two eggs, two teaspoonfuls yeast powder, one teaspoonful lemon.

JUMBLES.—MRS. HOYT.

One cup butter two cups sugar, one cup sweet milk, six cups flour, three eggs. Roll thin, cut like a ring, and dust over with white of egg and sift white sugar over them.

SPONGE CAKE.

One cup sugar, one cup flour, three eggs, one teaspoonful baking powder, one teaspoonful essence lemons or any other flavoring.

Bennison, Liebmann & Co., are 10 per ct. below S. F. Prices.

COCOANUT CAKE.

Two cups powdered sugar, one-half cup butter, one cup milk, three cups flour, three eggs, two teaspoonfuls yeast powder. Bake as for jelly cake.

FILLING.

One grated cocoanut, to one-half of this add whites of three eggs, and one cup of powdered sugar. Lay this between the layers. Mix with the other half of grated cocoanut four tablespoonfuls powdered sugar, and strew thickly on the top of cake.

CRULLERS.—MRS. HOYT.

One cup sugar, one cup milk, two eggs, one tablespoonful lard, three small teaspoonfuls yeast powder, one teaspoonful lemon, and flour enough to make a soft dough. Fry in hot lard.

FRUIT CAKE.

One pound each, sugar, butter and flour, eight eggs, two pounds raisins, one pound currants, one-fourth pound citron, one tablespoon molasses, one cup sour milk, one teaspoon soda, spices of all kinds, bake two hours in a moderate oven. This will keep a year.

CREAM CAKE.—MRS. HOYT.

Two cups powdered sugar, two-thirds cup butter, one-half cup milk, three cups flour, four eggs, two teaspoonfuls yeast powder. Bake in layers as for jelly cake, and spread between them the following mixture:

One-half pint milk, two small teaspoonfuls cornstarch, one egg, one teaspoonful vanilla, one-half cup sugar. Heat the milk to boiling and stir in the cornstarch, wet with a little cold milk. Lay out a little and mix gradually with the beaten egg and sugar; return to the rest of the custard and boil, stirring constantly until quite thick. Let it cool before you season, and spread on the cake. Season the icing also with vanilla.

SPONGE GINGERBREAD.

One cup sour milk, one cup molasses, one-half cup butter, one and a half teaspoonfuls saleratus, one great spoonful ginger, flour to make it thick as pound cake. Put the butter, molasses and ginger together, and make them quite warm, then add the milk, flour and saleratus, and bake as soon as possible.

SNOW CAKE.

One cup flour, one and a half cups sugar, whites ten eggs, one teaspoon cream tartar, one-half teaspoon soda.

PLAIN CAKE.

One cup sugar, two and a half tablespoons melted butter, one cup milk, one and a half teaspoons baking powder, one pint flour, one egg; beat yolk and white separately.

PUFF CAKE.

Two cups sugar, one cup milk, one-half cup butter, three cups (scant) flour, three teaspoons baking powder, whites six eggs; flavor with rose or lemon. Stir sugar and butter to a cream, add milk and flour, then whites of eggs.

WHITE MOUNTAIN CAKE.

Two eggs, one cup sugar, one-half cup butter, one-half cup milk, two cups flour, one and a half teaspoons baking powder; Flavor to taste.

SPONGE CAKE.—MISS DEARBORN.

One cup of sugar, one cup of flour, six eggs. Beat the sugar and yolks of the eggs till very light, then stir in lightly the whites of the eggs, which have been beaten to a stiff froth, and the flour. Bake slowly till done.

Bennison, Liebmann & Co., Gloves, Laces and Hosiery.

CREAM SPONGE CAKE.—MISS M. E. DEARBORN.

One cup of flour, one cup of sugar, one-half cup of cream, two eggs, one-half teaspoon of cream tartar, one-fourth teaspoon of soda.

ICE CREAM CAKE.—MISS DEARBORN.

Two cups of sugar, three-fourths of a cup of butter, one cup of milk, two cups of flour, one cup of cornstarch, whites of seven eggs, two teaspoons of baking powder. Bake in layers.

COFFEE CAKE.—MRS. ZIEGENBEIN.

Set sponge as for bread. After it is raised add one cup and a half of sugar, one-half cup of butter, four eggs, one teaspoon cinnamon, and a very little lemon. Knead it well with your hands, but not to be made as stiff as for bread. Roll out the dough half an inch thick and place in a buttered pan, and set to rise in a warm place. When ready for the oven butter the top and sprinkle on sugar and cinnamon. Bake fifteen minutes.

RAISIN CAKE.—MRS. ZIEGENBEIN.

Made same as coffee cake with the addition of raisins and currants, and to be made in loaves, and baked an hour.

CHIN TONG CAKE.—MISS E. BRADWAY.

Two tablespoons butter, one teaspoon yeast powder, one-half teaspoon lemon, one cup sugar, one and one-half cups of flour, and three eggs.

MRS. R's. SPONGE CAKE.—MISS BRADWAY.

Six eggs, one and one-half cups of sugar, two cups of sifted flour, one-half cup of cold water, one teaspoon cream tartar, one-half teaspoon soda, and a little salt.

Bennison, Liebmann & Co., Silks, Velvets and Plushes.

MRS. R'S. PLAIN CAKE.—MISS BRADWAY.

Four eggs, one cup butter, two cups sugar, one cup milk, four teaspoons yeast powder, four cups flour. To be eaten fresh.

MARY'S ORANGE CAKE.—MISS BRADWAY.

One cup sugar, one-half cup of butter, one-half cup cold water or milk, two even cups sifted flour, one teaspoon cream tartar, one-half teaspoon soda, three eggs. Use the whites of two for frosting. Juice and pulp of one orange. Bake in three jelly tins. Make a filling of the whites of the two eggs, two-thirds of a cup of sugar, and the grated peel of the orange. Spread each layer with this frosting. Very fine.

PEARL CAKE.—MISS E. BRADWAY.

One cup sugar, one cup flour, one-half cup cornstarch, one-half cup sweet milk, two tablespoons butter, one-half teaspoon cream-tartar, one-fourth teaspoon soda, whites of three eggs, flavor.

CORNSTARCH CAKE.—MRS. SMITH.

Whites of five eggs, one cup of butter, two cups of sugar, one cup of sweet milk, one cup corn starch, two cups of flour, teaspoon cream-tartar, one-half teaspoon soda.

ORANGE JELLY CAKE.—MRS. SMITH.

One-third cup of butter, one cup of sugar, one-fourth cup sweet milk, one and a half cups flour. Whites of five eggs beaten to a stiff froth. Grate the peel of one orange. Bake in four jelly tins.

FILLING.

Take the white of one egg, beat until stiff, mix with pulverized sugar and juice of one orange.

Bennison, Liebmann & Co., Gloves, Laces and Hosiery.

COCOANUT CAKE.—MRS. SMITH.

One cup butter, three cups sugar, four cups flour, four eggs, two teaspoons cream tartar, one teaspoon soda, one cup sweet milk, one grated cocoanut.

CREAM CAKE.—MISS M. E. DEARBORN.

Two cups sugar, one-half cup of butter, one cup of milk, four eggs, two and a half cups of flour, two heaping teaspoons baking powder.

CREAM.

One pint of milk, boiling hot, one egg, one-half cup of sugar, one-half cup of flour mixed smooth with a little cold milk, a little salt, and stir into the boiling milk. Stir well until it thickens. When cool flavor and spread between the layers.

CHOCOLATE CAKE.—MISS DEARBORN.

Two cups of sugar, one-half cup of butter, one cup of milk, three cups of flour, four eggs, reserving the whites of two for frosting, two teaspoons baking powder, Bake in layers.

FILLING AND FROSTING.

One cup of sugar boiled in two tablespoons of water till it blisters, stir in the whites of two eggs beaten, three tablespoons of grated (unsweetened) chocolate, and one teaspoon of vanilla. Place between layers and over top and sides of cake.

COOKIES.—MISS DEARBORN.

Two cups sugar, one cup butter, two eggs, a pinch of soda in two tablespoons of water (hot). Rub butter and sugar well together; add eggs and other ingredients; add flour to roll very thin; bake quickly.

Bennison, Liebmann & Co., Silks, Velvets and Plushes.

SPONGE CAKE.—MRS. C. F. BAKER.

Three eggs, one cup sugar, one cup flour, one teaspoon baking powder, flavor.

SAND TARTS.—MISS DEARBORN.

One cup of butter, one cup sugar, one-half cup of sour milk, one egg, one-half teaspoon of soda. Leave out the white of the egg, beat and just before baking brush over the cakes, and sprinkle a little sugar on top. Flour to roll out thin.

WEDDING CAKE.—MRS. HOYT.

Three cups sugar, two cups butter, one cup milk, four cups flour, five eggs, three teaspoons yeast powder. Mix as usual and stir in at the last, one-half pound currants well washed and dredged, one-half pound raisins seeded, chopped fine and floured, a handful of citron sliced fine, cinnamon, nutmeg and cloves, about a tablespoon of each. Bake in a slow, steady oven two hours.

COFFEE CAKE.—MRS. HOYT.

Five cups of flour, one cup butter, one cup coffee, one cup molasses, one cup sugar, one cup raisins, one teaspoon soda, one teaspoon cloves, one tablespoon cinnamon, one tablespoon allspice, one nutmeg.

GINGER CAKE.—MRS. HOYT.

One cup molasses, one-half cup butter or lard, one-half cup sugar, one cup sour milk, one egg, two teaspoons ginger, two small teaspoons soda.

CORNSTARCH CAKE.—MRS. HOYT.

One cup sugar, one-half cup milk, two eggs, one-half cup cornstarch, one cup flour, two teaspoons yeast powder, a piece of butter the size of an egg, and essence of lemon.

Bennison, Liebmann & Co., the Leading Dry Goods House.

GINGER CAKE.—MRS. N. B. HOYT.

One cup molasses, one-half cup sugar, one egg, one cup water, one tablespoon ginger, one-half cup shortening. Flour to roll, one teaspoon soda.

COOKIES.—MRS. N. B. HOYT.

Two cups sugar, one egg, one cup butter, one-half cup sour milk, nutmeg, soda, mix soft as you can.

MARBLE CAKE.—MRS. N. B. HOYT.

One cup butter (scant), two cups sugar, three cups flour, three eggs, one cup sweet milk, two teaspoons yeast powder. When the cake is mixed take out a small cup of the batter and stir into it; one-half cup of syrup, one teaspoon cloves, one teaspoon nutmeg and a little more flour. Put in pan alternately, more light than dark batter.

BANANA CAKE.—MISS E. BRADWAY.

One tablespoon butter (heaping some), two cups sugar, one cup milk, two and three-fourths cups flour, two teaspoons baking powder, one egg. Bake in four jelly tins. To the whites of three eggs take nine heaping tablespoons sugar for icing. Spread each layer with this icing and sliced bananas. It will take six, or three very large bananas.

PUSSIE'S DOUGHNUTS.—MISS BRADWAY.

Two eggs, one cup sugar, nearly two tablespoons melted shortening, heaping teaspoon cream tartar, one-half teaspoon soda, one cup sweet milk, nutmeg. Very soft.

WHITE CAKE.

Three cups sugar, one and a fourth cups butter, one cup sweet milk, three cups flour, one cup cornstarch, whites of twelve eggs, one teaspoon baking powder; mix powder and starch into the flour; flavor to taste.

Bennison, Liebmann & Co., Table Linen, Napkins, Etc.

PORK CAKE.—MRS. SMITH.

One pound salt pork, chopped fine, one pint boiling water, two pounds raisins, one pound currants, two cups brown sugar, one cup molasses, one tablespoon soda, five teaspoons cinnamon, two cloves, one nutmeg and one lemon.

CHOCOLATE CAKE.

Two cups sugar, one cup butter, yolks of five eggs, whites of two eggs, one cup milk, three and a half cups flour, one and a half teaspoons baking powder. Bake in jelly cake tins.

Filling for the cake. Whites of three eggs, one and a half cups sugar, three tablespoons chocolate, one teaspoon vanilla; beat well together, and spread between the layers and on top of the cake.

COCOANUT PUFFS.

Whites of three eggs beaten to a stiff froth, six tablespoons sugar, one tablespoon cornstarch, one-half of a half pound box cocoanut. Bake on buttered papers in dripping pan, in a slow oven.

GREEN CORN CAKE.

Mix one pint grated green corn with three tablespoons milk, one cup flour, one-half cup melted butter, two eggs.

FRIED CAKES.

One coffee cup sugar, two eggs, one cup sour milk, four tablespoonfuls melted butter or lard, one-half nutmeg or teaspoonful cinnamon, one teaspoonful soda; mix lightly, roll out and cut in rings or small round cakes, fry in hot lard until a nice brown. Sweet milk and two teaspoonfuls baking powder, make them very nice, especially in summer.

FRITTERS.

One cup sour milk, one egg (well beaten), one teaspoonful soda, one teaspoonful of cream or other shortening, flour to make a thick batter, drop a tablespoonful in hot lard and cook till done.

GINGER SNAPS.

Two cups of New Orleans molasses, one-half cup butter, one-half cup lard, one teaspoonful soda, dissolved in a little hot water, two teaspoonfuls ginger, one-half cup of cold water; mix soft and roll thin.

CRISP GINGER SNAPS.

One pint common molasses, one cup lard, a little salt, three tablespoonfuls vinegar. Heat all together, and after removing from the stove add one even tablespoonful soda, and one tablespoonful ginger. When cool mix in enough flour to make it stiff; roll very thin, bake quick.

SUGAR COOKIES.—MRS. H.

One cup of butter, two cups of brown sugar, one egg, four large spoonfuls sour milk, one teaspoonful soda. Nutmeg or other spice.

SPICE CAKE.—MRS. LATIMER.

Five eggs, three and a fourth cups of flour, two cups of sugar, one cup of butter, two teaspoonfuls baking powder, two-thirds cup of sweet milk. When ready to pour into the pan, take a cup of the batter and mix with it one-half nutmeg, grated, two teaspoonfuls cinnamon, two teaspoonfuls allspice, and stir thoroughly. After pouring a portion of the batter into the pan drop in with a teaspoon some of the spiced batter. Continue this till all is in the pan, and bake in a moderate oven.

Bennison, Liebmann & Co., the Leading Dry Goods House.

JELLY CAKE.

One cup sugar, two eggs, one cup and one heaping tablespoonful flour, four tablespoonfuls water, one and one-half teaspoonfuls baking powder. Bake in layers.

FILLING.

One pint milk, two and a half tablespoonfuls sugar, two tablespoonfuls cornstarch, white of one egg (well beaten). Bring the milk to the boiling point, then add the other ingredients. To be cooled before placing between the layers of cake. Before spreading on cake add vanilla and a little salt.

GINGER CAKE.—MRS. H.

One cup molasses, one-half cup sugar, one-half cup butter or lard, one cup sour milk, one egg, two teaspoonfuls ginger, two teaspoonfuls soda and a little yeast powder.

COFFEE CAKE.

Five cups of flour, one cup butter, one cup coffee, one cup molasses, one cup sugar, one cup raisins, one teaspoonful soda, tablespoonful of cloves, allspice, cinnamon and nutmeg.

CREAM PUFFS.

Boil one pint of milk with one-half pound of butter; mix three-fourths pound flour with a little cold water, and stir into the boiling mixture. Let it cool and add a little salt and ten eggs. Drop the mixture on tins and bake in a hot oven twenty minutes. When cold, split and fill with the following mixture; four eggs, two cups sugar, one cup of flour, beat well and stir into one quart of milk while boiling.

Bennison, Liebmann & Co., Table Linen, Napkins, Etc.

CORNSTARCH CAKE.

Whites of three eggs, one cup of sugar, one-half cup of butter, one-half cup of cornstarch, one-half cup milk, one cup flour, one and a half teaspoonfuls baking powder.

PLAIN CAKE.

Three small cups sugar, two thirds cup butter, four cups sifted flour, three eggs, one cup milk, two spoonfuls yeast powder. Flavor to suit the taste.

ANGEL CAKE.

The whites of eleven eggs, one tumbler of powdered sugar, one tumbler of flour, one teaspoonful of baking powder, flavor to taste with bitter almond or orange, a pinch of salt. Sift the flour five times, the fifth time sifting in the baking powder. Sift the sugar three times. Beat the eggs to a stiff froth. In mixing beat as little as possible. Bake twenty minutes in a moderate oven.

GINGER CAKE.

One cup molasses, one-half cup sugar, one egg, one teaspoonful soda, one cup water, one-half cup of shortening, one tablespoonful of ginger.

ICE CREAM.—MRS. H.

One quart milk, two eggs, one small tablespoon cornstarch, four tablespoons sugar, one spoonful essence of lemon. Make custard and boil the day before using it.

MRS. F'S. ICE CREAM.—MISS E. BRADWAY.

Custard, one-half box gelatine, pint milk, three eggs well beaten, one cup sugar, just let it come to a boil. Then whip part of the two quarts of pure cream, add two cups sugar, whites four eggs well beaten, the custard, and flavor to taste. Very fine indeed.

ROCK CREAM.—MRS. LATIMER.

Wash one cup of the best rice, and boil slowly until quite soft, in milk; add white sugar to taste, and pile it on a dish. Scatter jelly or thick preserves over it. Beat the whites of five eggs to a stiff froth; add sugar and flavoring. When well beaten add a spoonful of rich cream and drop it on the rice imitating the form of a rock of snow.

Bennison, Liebmann & Co., the Leading Dry Goods House

Bennison, Liebmann & Co., are 10 per ct. below S. F. Prices.

Bennison, Liebmann & Co., the Leading Dry Goods House.

Bennison, Liebmann & Co., Table Linen, Napkins, Etc.

Bennison, Liebmann & Co., are 10 per ct. below S. F. Prices.

PICKLES, ICINGS, JELLIES AND PRESERVES.

BOILED FROSTING.

Two cups sugar, water to moisten, boil until candied. Beat the whites of two eggs to a stiff froth, stir in gradually and beat until cold.

PLAIN ICING.—MISS DEARBORN.

To the whites of four eggs use one pound of sugar, and lemon, vanilla or any other flavoring you prefer.

BOILED FROSTING.—MISS DEARBORN.

One large cup sugar, two tablespoonfuls water, whites of two eggs. Boil the water and sugar until clear. Beat the whites to a stiff froth and add to the sugar, as soon as taken off the stove. Beat very hard and briskly till cool, then flavor to taste.

CANNED PEARS.

One-half pound sugar to one pound fruit. Let them cook slowly three hours, or until they become red, then seal in glass jars as usual.

CURRANT JELLY.

Place the currants (on the stove) in a stone jar; put the jar in a kettle of hot water; let the currants boil, then strain through a flannel bag. To every pint of juice add one pound of white sugar which has been heated very hot in the oven: when the juice is again boiling hot add the hot sugar, and, as soon as it is melted, strain again through the jelly bag, into bowls or tumblers; let it stand in the sun three or four days, then cover each bowl tightly and it will keep for years.

CRAB APPLE JELLY.

Cut the apples in halves; place them in a stone jar, set in a kettle of water over a slow fire for eight or ten hours; let them remain in the jar over night, then take them out press and strain out the juice, and sugar and cook as for currant jelly. It will be a bright red, and delicious jelly.

GREEN GOOSEBERRIES (TO BOTTLE).

Remove the stems and blows and allow one-half pound sugar to one pound of berries. If you wish them whole, you will need a little water. Put a layer of sugar and gooseberries, and so on, and then add water nearly to cover them; but not quite. Put the fruit into the bottles by the teacupful. Take them from the kettle solid in the cup, but allow some of the boiling juice, or they will chill. Have the bottle full of the berries, and then cover with whatever quantity of the boiling juice is necessary. If you want them made into jam, let them stew until a pulp is formed, and use no water. Ripe gooseberries are better made into a jam; a little less sugar than for the green ones is required.

SPICED CURRANTS.

Five pounds ripe currants picked from the stems, washed and drained; add one pint vinegar, four pounds sugar, two tablespoonfuls cinnamon, one tablespoonful cloves. Boil slowly two hours, stirring almost constantly to keep from burning; put up the same as grape catsup.

TOMATO MARMALADE.

One peck ripe tomatoes. one pint sugar, spice to taste. Prepare the tomatoes as for the table, then put into a kettle with the sugar, spice, etc., cook slowly until quite thick; put in a jar and pour over a little vinegar. Very nice to serve with meat.

Bennison, Liebmann & Co., Gloves, Laces and Hosiery.

SPICED APPLES (VERY NICE).

Six pounds sweet apples, three pounds sugar, one pint vinegar, three tablespoonfuls each of cloves and cinnamon. The apples should be pared, cored and cut in quarters, then parboiled in a weak vinegar. Take them out carefully and drain through a colander, pouring back into the kettle whatever juice is drained off, then add the sugar and a pint of strong vinegar; boil and skim before adding the spices, which should be ground, but not very fine, and sewed in thin muslin bags. Return the apples to the kettle, let them cook until they look clear and soft; put in a gallon jar and let stand twenty-four hours, then drain the juice all off again and boil it down to a thick syrup.

Double this quantity fills a two gallon jar and keeps two years if the syrup is thick and rich. Tie over the jar a thick covering of cloth and paper. If there is not juice enough to the apples, more vinegar and sugar can be added.

RASPBERRY SHRUB.

One quart vinegar to three quarts berries; place in a jar for one night, then add one pound sugar to each pint of the liquid, and boil half an hour. When cool bottle, seal and put in a cool place.

PICKLED WALNUTS AND BUTTERNUTS.

Gather the nuts when the head of a pin will pierce them easily; put them in a brine for twelve days, changing the brine twice in that time. For one hundred nuts allow four quarts of vinegar; to each quart add one ounce of whole peppers, one ounce ginger, one-half ounce each of bruised nutmeg and whole allspice, one tablespoonful of scraped horseradish, one head garlic, and pour it boiling hot over the nuts. In twenty-four hours drain off the vinegar and pour over the nuts boiling hot. After the nuts are used, the liquor may be boiled, strained and bottled, to use as a pickle.

Bennison, Liebmann & Co., Silks, Velvets and Plushes.

GRAPE CATSUP.

Take eleven pounds of grapes, squeeze the pulps from the skin; scald the pulp until the seeds will separate easily, then work through the colander and throw away the seeds; place the pulp and skins in a porcelain kettle with one quart of strong vinegar, six pounds sugar, two tablespoonfuls cinnamon, one tablespoonful each of cloves and allspice. Boil one and a half hours, stirring frequently to keep from burning. This quantity will make one gallon when done and is very nice with meats of any kind. Place in a stone jar with a cloth and paper tied over. Will keep any length of time. Ripe gooseberries may be prepared in the same way.

PICKLED PLUMS OR CHERRIES.

Seven pounds fruit, four pounds brown sugar, one quart vinegar, four ounces cinnamon, two ounces cloves, unground. Put plums or cherries and spice in a jar, scald vinegar and sugar and pour over them; repeat three mornings.

PICKLED GRAPES.

Fill the jar with grapes on the stem, sprinkling cloves, allspice and cinnamon between. To one gallon vinegar use three pounds sugar; heat vinegar, add sugar, and pour over the fruit warm, but not hot.

CHOW-CHOW.—MRS. HOYT.

One gallon chopped cabbage, one gallon green tomatoes, five tablespoonfuls ground mustard, three gills mustard seed, two tablespoonfuls ground pepper, two tablespoonfuls cloves, two tablespoonfuls allspice, one gill salt, one pint chopped onions, one pint sugar, three quarts of vinegar if strong, one gallon if weak, six green peppers, two heads celery, one bottle horseradish. Boil the mixture slowly for two hours, when it will become thick.

Bennison, Liebmann & Co., Gloves, Laces and Hosiery.

CHOW-CHOW.

One peck green tomatoes, sliced into a jar and covered with water, to which add one pint salt, and let stand twenty-four hours; pour off the salt water, add fresh water and let stand an hour or two to drain, then chop the tomatoes with twelve peppers and six onions; put all in a bottle with a pint of vinegar; cover with water, let them come to a scald, stirring while over the fire; drain, put into a jar, add one cup horseradish, one cup of cloves and allspice ground together, one cup white mustard seed, one cup brown sugar, stir well and cover with vinegar.

TOMATO CATSUP.

To one peck tomatoes add one dozen red peppers; boil one hour, then strain through a colander and sieve. Add four tablespoonfuls each of salt and black pepper, two tablespoonfuls allspice, four teaspoonfuls mustard, one-half pint chopped onions. Boil all until thoroughly cooked, then add vinegar to make it of a sufficient consistency.

PLUM CATSUP.

To six pounds tart plums pitted; add three pounds sugar and one pint vinegar, boil until soft, add cinnamon, mace, cloves, pepper, and nutmeg to taste, then boil all until thick. Do not strain.

SPICED CURRANTS.

Seven pounds currants, three pounds sugar, one scant quart vinegar, one tablespoonful each of mixed spices. Put the currants on in the kettle, and mash them a little to start the juice to keep from scorching. Before the sugar is put in there may be a pint or more of juice dipped off for jelly, then add the sugar, vinegar and spices and boil about an hour.

Bennison, Liebmann & Co., Silks, Velvets and Plushes.

PICKLED PEACHES.

To seven pounds of fruit, take four pounds sugar, one pint vinegar, one ounce allspice, one ounce cinnamon, one ounce cloves; put the spice in a bag. Cook until done. Figs are very nice pickled in the same way.

SPICED CURRANTS.

Five pounds currants, three pounds sugar, one tablespoonful each of mixed spices, one pint vinegar, one teaspoonful salt.

CHILI SAUCE.—No. 1.

Twenty ripe tomatoes, ten onions, ten green peppers, three tablespoonfuls salt, ten cups vinegar, five heaping tablespoonfuls sugar. Chop onions and peppers together and cook one hour. Add spices if you like.

ANOTHER CHILI SAUCE.

Eighteen large ripe tomatoes, three large onions, two green peppers, two teaspoonfuls each of salt, allspice, cinnamon, cloves and ginger, one nutmeg, four heaping teaspoonfuls sugar, four cups vinegar; cut the tomatoes in pieces, chop the onions and peppers. Put all the ingredients together, except the tomatoes, and cook until the onions and peppers are tender, then add the tomatoes and boil at least an hour longer. Treat Chili Sauce No. 1, in the same way.

TOMATO CATSUP.

To one gallon of juice add four tablespoons of salt, four tablespoons of black pepper, one tablespoon of cayenne pepper, four tablespoons of mustard, two tablespoons of cloves, three tablespoons of allspice, one tablespoon of cinnamon, one teacup of sugar, one quart of vinegar. Boil three or four hours, and cook tomatoes well.

Bennison, Liebmann & Co., the Leading Dry Goods House.

Bennison, Liebmann & Co., Table Linen, Napkins, Etc.

Bennison, Liebmann & Co., 1157 & 1159 Broadway, Oakland.

Bennison, Liebmann & Co., the Leading Dry Goods House.

Bennison, Liebmann & Co., Table Linen, Napkins, Etc.

MISCELLANEOUS.

RECIPE FOR CLEANING GOODS.

Five ounces ammonia, four ounces castile soap (best white), one and a half ounce spirits, one-half ounce glycerine, one ounce ether. Dissolve the soap in four quarts of soft water. Add all the ingredients. Keep corked tight when not using. How to use. Shake thoroughly. Wet the sponge and apply it to the soiled goods, rubbing well. Then take a dry sponge or cloth and rub until dry, or nearly so.

ANTIDOTES FOR POISON.

Soda, salt, vinegar, chalk, raw eggs, mustard, sweet oil, soap and milk are all remedies. If the poison is an alkali, vinegar is the remedy. Freely drinking new milk, continuing drinking even when the stomach returns the milk, will destroy even arsenic poisoning. If sulphuric or oxalic acid; swallow a quantity of chalk. If corrosive sublimate; whites of raw eggs stirred up and swallowed one after another. Mustard stirred in water and freely drank will cause vomiting and destroy poison. Also any kind of oil, as olive, linseed or lard oil. If phosphorus, as on matches; a tablespoonful of magnesia, and then gum-arabic water. If opium or laudanum; a strong emetic or a tablespoonful of mustard in a glass of warm water, or one-half teaspoonful of powdered alum in as little water or coffee as will carry it down. Repeat the dose. If strychnine, act quickly; give emetic as above, or a heavy dose of ipecac. Opium poison needs also friction, fanning, shaking, cold water on the head and all efforts to arouse the patient.

CURE FOR SICK HEADACHE.

When the first symptoms appear, take a teaspoonful lemon juice clear, fifteen minutes before each meal, and at bedtime. Follow this up, until all symptoms are past, taking no other medicine, and you will soon be freed from your periodical nuisance.

TO PREVENT THE HAIR FROM FALLING OUT.

Strong sage tea applied cold once a day, brushing well two or three times a day with a soft brush, is a sure remedy when the roots are not destroyed.

TO DRIVE AWAY ANTS.

Get at the druggist's ten cents, worth of corrosive sublimate, and with a brush or feather, paint the edges of shelves. This should not be put where food will touch it; for it is poison, but it will surely drive the ants away if put in their path. Repeat if necessary.

TOOTH PASTE.

Charcoal and honey, mixed together and used as a dentifrice, will whiten the teeth with a few applications.

WASHING.

If a small quantity of borax be put in the suds, and the clothes allowed to soak about one-half hour they will be found to require much less rubbing, and no boiling, unless very dirty.

TO DESTROY ROACHES, ETC.

Buy cheap red wafers, and scatter them about, and cockroaches will eat them and be destroyed. The roots of black hellebore scattered in their haunts is an infallible remedy. Paris green is another.

Bennison, Liebmann & Co., the Leading Dry Goods House

FURNITURE VARNISH.

Four ounces alcohol, one-half ounce linseed oil, one-half ounce balsam fir, one-half ounce sulphuric ether. Put alcohol and balsam fir together until dissolved, then add oil and ether.

SURE CURE FOR FELONS.—MRS. BRADWAY.

Spanish Fly blister. Apply fresh plaster every day.

DYSPEPTIC COFFEE.

Take a pint of corn meal and mix with molasses enough to wet it; put in a bake pan and brown the same as coffee. Put half meal and half coffee, which makes the coffee excellent.

BREAD CRUMBS.

Put slices of stale bread in a slow oven till they are perfectly dried up. Break them in pieces, and reduce them to a coarse powder with a rolling-pin; sift them and they are ready for use. They are better than cracker crumbs; the latter, when powdered, are too floury.

COLOGNE.

One and a half pints alcohol, one and a half drachms bergamot, one drachm lemon, one-half drachm rosemary, one and a half drachms of garden lavender, musk and rosewater as you like.

CREAM CANDY.—MRS. READ.

To three cups of granulated sugar take a lump butter the size of a walnut and three tablespoonfuls of vinegar. Put in enough water to melt the sugar, and boil until it will harden in cold water. Put in buttered platters until cool enough to pull. Then pull it until it is white and creamy.

Bennison, Liebmann & Co., are 10 per ct. below S. F. Prices.

BLACKBERRY AND WINE CORDIAL.

To one-half bushel blackberries, well mashed, add one-fourth pound allspice and two ounces each of cinnamon and cloves, pulverize well, mix, and boil slowly until properly done, strain or squeeze the juice through homespun or flannel, and add to each pint of the juice one pound loaf sugar. Boil again for some time take it off, and while cooling add one-half gallon best cognac brandy

Dose.—For an adult one-half gill to a gill; for a child, a teaspoonful or more according to age.

MOLASSES CANDY.

One cup sugar, one cup molasses, one tablespoonful each of butter and vinegar; boil until it will stiffen in cold water.

SUGAR TAFFY.

Two pounds white coffee sugar, one coffee cup hot water, one-half cup vinegar, flavor to taste; boil slowly until thick.

HOW TO WEIGH WITHOUT SCALES.

Allowance should be made for extraordinary dryness or excessive moisture of the articles needed:—

Wheat flour	1 lb. is	1 qt.
Indian meal	1 lb. is	1 qt.
Butter when soft	1 lb. is	1 qt.
Loaf sugar, broken	1 lb. is	1 qt.
White sugar, powdered	1 lb. 1 oz. are	1 qt.
Best brown sugar	1 lb. 2 oz. are	1 qt.
Eggs	10 eggs are	1 lb.
Flour	8 qts. are	1 pk.
Flour	4 pks. are	1 bushel

Bennison, Liebmann & Co., Gloves, Laces and Hosiery.

LIQUIDS, ETC.

16 large tablespoonfuls are	½ pt.
8 " " "	1 gill.
4 " " "	½ gill.
2 gills are	½ pt.
2 pints are	1 qt.
4 quarts are	1 gal.
A common sized tumbler holds	½ pt.
A common sized wine glass is	½ gill.
A teacup is	1 gill.
A large wine glass is	2 oz.
A tablespoon is	½ oz.
60 drops equal	1 teaspoonful.
4 teaspoonfuls equal	1 tablespoonful.

WASHING FLUID.—MRS. H.

One and a half pound lime (slaked), one pound sal-soda, three gallons of water. Mix and allow it to stand until settled. Pour into glass bottles.

Directions for use.—Soak the clothes about one hour in clean water; wring them, soap them thoroughly, and they are ready to be boiled. Use one cupful of the fluid for a boilerful of clothes. The water must be hot when the clothes are put in. Put the fluid in the water before the clothes. Wash them through the water in which they are boiled, rinse well.

Bennison, Liebmann & Co., are 10 per ct. below S. F. Prices.

Bennison, Liebmann & Co., the Leading Dry Goods House.

Bennison, Liebmann & Co., Table Linen, Napkins, Etc.

Bennison, Liebmann & Co., Table Linen, Napkins, Etc

Bennison, Liebmann & Co., 1157 & 1159 Broadway, Oakland.

JAPANESE BAZAAR,

1166 Broadway, near 14th St., Oakland.

LACQUERED WARE AND CURIOSITIES

FANCY GOODS, FANS, ETC.

China and Japan Teas,

IVORY SETS, CUFF BUTTONS AND ORNAMENTS.

CHU PAWN & CO.

RED HOUSE,

M. S. BEEL, Prop.

1003 Broadway, Second Door above 10th St., Oakland, Cal.

IMPORTERS OF

Foreign & Domestic Dry & Fancy Goods

TRY OUR

RED HOUSE KID GLOVES.

BUY BUTTER, BUY COFFEE,
BUY AURORA SWEEPERS,
BUY EVERYTHING

—IN THE—

Grocery Line

—AT—

FISH & CO'S.,

Eighth and Market Streets, Oakland.

No Liquors or Tobacco.

T. H. HENDERSON,

AGENT

RENTON COAL CO.

WHOLESALE AND RETAIL DEALER IN

Foreign and Domestic Coals,

COKE, WOOD, CHARCOAL, ETC.

413 Tenth St., Oakland.

JAS. M. TORREY. W. W. WHITMAN. J. T .GARDINER.

Torrey, Whitman & Gardiner,

GROCERS.

CHOICE TEAS and COFFEES.

461 and 463 Eleventh St.,

Near Broadway, Oakland, Cal.

F. H. BUTEAU. J. H. MOUNT,

MOUNT & BUTEAU,

DEALERS IN

Poultry, Game, Fruit & Produce

Stalls 1, 3 and 5, City Market.

415, 417 and 419 Twelfth St.,

OAKLAND.

ESTABLISHED IN CALIFORNIA OVER THIRTY YEARS.

CHRISTIAN SCHREIBER

Manufacturer and Dealer in Rich, Medium and Low Priced

Furniture, Bedding, Carpets, Oil Cloths,

Lace Curtains, Window Shades, Mattings.

UPHOLSTERY GOODS, Etc.

1064 and 1066 Broadway, Oakland.

BART MORGAN. G. H. CARLOCK.

BART MORGAN & CO.,

DRUGGISTS

DEALERS IN

PURE DRUGS, FAMILY MEDICINES, PERFUMERIES,

TOILET SOAPS, ETC.

Prescriptions Carefully Compounded at all Hours

Market St. Station, Oakland, Cal.

C. A. STUBBS'

Penetrating Liniment

In introducing this GREAT REMEDY FOR PAIN, and telling the public what this LINIMENT will cure, we do not claim it will cure all diseases heir to mankind. It is only the great demand for this wonderful PANACEA FOR PAIN, and our knowledge of how many thousands are suffering from Rheumatism, Neuralgia, Sprains, Cuts and Bruises, etc., prompts us to say that no well regulated family should be without it.

TESTIMONIALS.

STUBBS' LINIMENT cured my LAME BACK in two days.
PETER COONEY, Oakland.

STUBBS' LINIMENT is the best I ever used for man or beast.
J. W. DOUGHERTY, Lodi, Cal.

STUBBS' LINIMENT cured me of a severe attack of RHEUMATISM.
MRS. C. MCCALL, Oakland,

STUBBS' LINIMENT has no equal as a speedy relief for NEURALGIA.
L. MCDERMOT, Oakland.

We do not wish to humbug the people with bogus certificates, but we can furnish hundreds of living certificates in the neighborhood of our place of business.

C. A. STUBBS'

Penetrating Liniment

IS PREPARED ONLY BY

J. T. HALL & CO.,

1451 San Pablo Avenue, Oakland.

And is Kept for Sale by

ALL DRUGGISTS ON THE PACIFIC COAST.

Price 50 cts and $1.00.

OPALLINE

FOR THE

COMPLEXION

—o—

A New and Elegant Toilet Preparation for Imparting a Beautiful and Youthful Appearance to the Complexion, Giving that

WHITENESS, TRANSPARENCY AND COLOR

So Highly Esteemed by All.

It cannot be detected when on, and is absolutely free from White Lead or other mineral poisons.

It is prepared both white and flesh tinted, and is delicately perfumed, and is invaluable as a dentrifice, imparting a delicious fragrance to the breath, as well as preserving the teeth.

PRICE, FIFTY CENTS.

For Sale by all Druggists.

HERALD OF TRUTH,

OAKLAND, CALIFORNIA.

A Semi-Monthly Religious Newspaper.

Price, $1.25 per Year.

ONLY BAPTIST PUBLICATION

Of its Size, and Frequency of Publication,

On the Pacific Coast.

Full of Original Articles, Able Editorials, Church News, Topics of the Day, Literary Items, etc., etc.

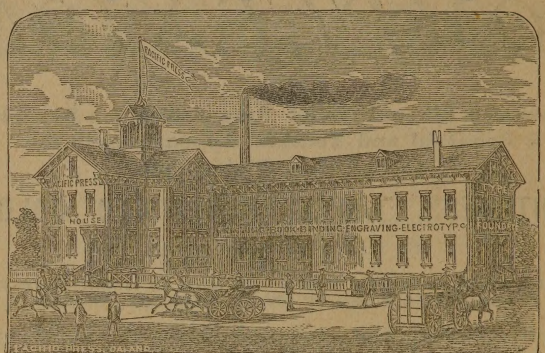
G. S. ABBOTT, D. D., Editor and Proprietor.

OFFICE, 1062 WASHINGTON STREET,

Oakland, Cal.

Pacific Press Publishing House,

12th and Castro Sts., OAKLAND.



527 Commercial St., SAN FRANCISCO.

PRINTERS, ENGRAVERS, BINDERS

The Most Complete Printing and Publishing House on the Coast.

BOOK AND JOB PRINTING

Of Every Description.

Our Office is thoroughly Furnished with type, cuts, borders, etc., of modern design, and we feel confident of giving satisfaction in Cards, Bill Heads, Price Lists, Catalogues, or anything in this line.

MUSIC PRINTING A SPECIALTY.

Book Binding in all its Branches.

Blank Books, Ruled and Made Up to Order.

Old Books Re-Bound.

DESIGNING AND ENGRAVING.

ELECTROTYPING AND STEREOTYPING

Done in the Best Manner and at Short Notice.

Orders by Mail or Express Promptly Attended to.
Estimates furnished on application.

Address all orders to

PACIFIC PRESS, *Oakland, Cal.*